

**AMENDMENTS TO THE CLAIMS**

1. (currently amended) Method of production of an isomaltulose-containing enteral nutrient comprising subjecting starting components comprising water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose including to the following steps in any order of:

~~(a) providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose homogenization, and~~

(e) at least one of (a) pasteurizing the starting components for 10-30 seconds at temperatures  $\geq 135^{\circ}\text{C}$ , wherein before or after pasteurization the starting components are homogenized in a method step and (b) sterilizing the starting components.

2. (currently amended) Method of production of an isomaltulose-containing enteral nutrient ~~including the steps of: wherein the sterilizing is effected by~~

~~(a') providing the starting components water, fat, at least one nitrogen-containing component, and carbohydrate with the inclusion of isomaltulose, and~~

(e') autoclaving the starting components for 5-15 min. at temperatures  $\geq 120^{\circ}\text{C}$ , wherein before or after autoclaving the starting components are homogenized in a method step (b').

3. (currently amended) Method according to claim 1, wherein, ~~following the last method step of the method according to claim 1, a sterilization of the homogenized and pasteurized starting components are sterilized is performed, preferably autoclaving at temperatures  $\geq 120^{\circ}\text{C}$ , for 5-15 min.~~

4. (previously presented) Method according to claim 1, wherein the pasteurizing temperature is 135-137°C.

5. (Currently amended) Method according to claim 1, wherein the sterilizing is effected by autoclaving ~~takes place~~ at 125-128°C.

6. (Currently amended) Method according to claim 1, wherein the pasteurizing ~~and/or or the autoclaving~~ sterilizing or both take place at a pH value of 6.5-8.0, preferably 6.5-7.5.

7. (Currently amended) Method according to claim 1, wherein the nutrient is ~~present in a liquid form, preferably in the form of a solution or suspension.~~

8. (previously presented) Method according to claim 1, wherein the nitrogen-containing component is at least one protein, at least one peptide, at least one amino acid, a mixture of amino acids, or a protein or peptide hydrolysate, or a mixture of at least two of the said components.

9. (previously presented) Method according to claim 1, wherein the nitrogen-containing component is soy bean protein hydrolysate, caseinate, hydrolyzed casein, casein hydrolyzed whey protein, hydrolyzed lactalbumin, or a mixture thereof.

10. (previously presented) Method according to claim 1, wherein the fat is present in the form of vegetable fat, ~~particularly vegetable oils.~~

11. (currently amended) Method according to claim 1, wherein the ~~vegetable oil~~ fat is corn oil, coconut oil, sunflower oil, soy oil, or a mixture thereof.

12. (previously presented) Method according to claim 1, wherein besides isomaltulose, said carbohydrate is selected from group consisting of maltodextrin, saccharose, glucose, fructose, trehalose, invert sugar, lactose, lactitol, maltitol, erythritol, xylitol, mannitol, sorbitol, lycasin, isomaltol, maltose, pectin, starches, hydrolyzed starches, or another sugar alcohol or sugar alcohol mixture, or a mixture thereof.

13. (previously presented) Method according to claim 1, wherein the isomaltulose is the single carbohydrate in the enteral nutrient.

Claims 14-15 (Canceled).

16 (New) Method according to claim 1, wherein the pasteurizing or the sterilizing or both take place at a pH value of 6.5-7.5.

17 (New) Method according to claim 1, wherein the nutrient is in the form of a solution or suspension.

18 (New) Method according to claim 1, wherein the fat is present in the form of vegetable oil.

19 (New) Method according to claim 1, wherein homogenized and sterilized starting components are pasteurized.

20 (New) Method according to claim 1, wherein pasteurized and sterilized starting components are homogenized.

21. (New) Method according to claim 7, wherein the pasteurizing or the sterilizing or both take place at a pH value of 6.5-8.0.

22 (New) Method according to claim 21, wherein the nutrient is in the form of a solution or suspension; the nitrogen-containing component is at least one protein, at least one peptide, at least one amino acid, a mixture of amino acids, or a protein or peptide hydrolysate, or a mixture of at least two of the said components; and the fat is present in the form of vegetable fat.